



Christmas Menu 2025

Arrival Cocktail

AMUSE BOUCHE

Surprise from the kitchen



CROTTIN DE CHÈVRE GRATINÉ

Pickled cherries, watercress salad and toasted hazelnuts, mulled wine

Steenberg Pinot Noir Cap Classique Brut



GRILLED VENEMEI PRAWNS

Shaved fennel and citrus salad, aged parmesan risotto finished with a black truffle dressing

Steenberg Semillon



GRILLED BEEF FILLET

Served on a silky carrot purée, crisp Pomme Anna,
charred asparagus, finished with a chestnut and syrah jus and porcini dust

Steenberg Catharina



ROASTED WHITE CHOCOLATE SEMI FREDDO

Served with a coconut rocher, chocolate mint and finished with salted caramel ice cream

Thelema Noble Late Harvest



SELECTION OF FRIANDISE

Origin Coffee or Ronnefeldt Tea

R1595 without wine pairing

R2095 with wine pairing

Additional beverages are not included in the price

Menu subject to change without notice

Discounts do not apply on Christmas Eve or Christmas Day

Please inform us in advance, if you are vegetarian or have any other dietary requirements

A 12% service charge will be added to your bill

